



MENU SELECTION | BUFFET | TIER 2

ENTREES

{ Select Two }

Grilled Vegetable Ravioli Garnished with Roasted Vegetables
Served with tomato sauce

Baked Yam, Butternut Squash, Potato and Kabocha Squash
Oven roasted with spices and served with a light curry sauce

Free Range Diestel Turkey Breast
Marinated turkey breast, stuffed with tarragon under skin and accented with sherry gravy sauce

Hand-Carved Flat Iron Steak
With Merlot reduction and creamy horseradish sauce

Lemon Grass Crusted Mahi Mahi
With a rich lemon beurre blanc sauce and tomato caper relish

Hand-Carved Strip of New York
Herb crusted, finished with a port wine reduction and creamy horseradish sauce

Fennel Crusted Salmon
Baked and served with a citrus beurre blanc sauce, topped with shaved fennel and roasted Roma tomatoes

Oven Roasted Pork Tenderloin Medallion
Marinated with maple syrup and garlic

SALADS

{ Select One }

Baby Watercress and Red Oak Leaf Salad
With a roasted apple balsamic dressing

Butter Lettuce and Juicy Pears
With spiced walnuts and a roasted red onion vinaigrette

Little Gem Lettuce with Spiced Walnuts and Blue Cheese
With white balsamic dressing

SIDE DISHES

{ Select Two }

Oven Roasted Tri-Color Fingerling Potatoes
Soft interior and a crisp exterior, accented with thyme

Oven Roasted Broccolini
Seasoned with sea salt and lemon infused olive oil

Roasted Baby Vegetables Glazed in Garlic Olive Oil
Yellow and green squash, green beans and carrot batons

Roasted Yukon Gold Potatoes
Served with applewood smoked bacon and Italian parsley

Wild Mushroom Risotto
Seasoned with sautéed garlic

Basil Fennel Rice
Combined with pine nuts, fresh garlic and Italian basil

Includes Rolls & Butter

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU